

# IN ROOM DINING

*menu*

## DINNER

5:30PM-9:45PM

### SNACKS & SHARES

Parkerhouse Roll sake kasu butter, crispy grains v	8	Albacore Tuna Tataki cucumber & cabbage salad ponzu, cured salmon roe GF/DF	17
Parmesan & Black Pepper Fries citrus aioli GF/V	8	Charcuterie & Cheese rotating salumi & cheese togarashi almonds house made preserves & pickles baguette & lavash	25
Smoked Olives harissa oil GF/DF/VE	8		
Shucked Oysters rotating east & west coast varieties tayberry mignonette GF/DF	4.50 each 6 for 25		

### SOUPS & SALADS

Sunwing Farms Tomato Gazpacho Arbequina olive oil, cumin, sourdough crouton DF/VE	13	Caprese Salad burrata cheese, heirloom tomatoes cucumber, fresh basil, romesco sauce GF/V	25
Local Fish Chowder wild pink swimming scallops, clams coconut & lime leaf broth toasted sourdough DF	15	Grilled Baby Gem Caesar Salad double smoked bacon, herb crouton Grana Padano, charred lemon	17
Saanich Green Salad cherry tomato relish, shaved radish togarashi almonds, miso vinaigrette GF/DF/V	16	<u>Salad Enhancements:</u> Marinated Grilled Chicken Breast Smoked Sockeye Salmon Seasoned Marinated Tofu	10 12 7

Please dial 5002 to place your Inn-Room Dining order. 18% gratuity and \$4 delivery charge will be applied to all orders.  
 GF\* - Can BE Made Gluten Free, DF\* - Can Be Made Dairy Free, V\* - Can Be Made Vegetarian, VE\* - Can Be Made Vegan  
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## DINNER LARGE PLATES

Alder Smoked Sockeye Salmon grilled kale & black pepper jam kohlrabi, fennel, preserved lemon GF	32	Grilled Chicken Burger dill pickle, tomato, aged white cheddar lettuce, garlic aioli, brioche <i>add fries or salad</i>	20  4
Wild Pink Swimming Scallop Aglio Olio spaghettini, tomatoes, capers, chili garlic crumbs, basil	24	Double Onion Beef Burger onion jam, crispy onions, aged white cheddar lettuce, garlic aioli, brioche <i>add fries or salad</i>	22  4
Pan Roasted Halibut summer squash, ginger-shoyu butter coconut-lemongrass broth GF	34	Braised Pork Belly pedro ximenez glaze, date purée hazelnut, grilled chicory GF	24
Seared Hokkaido Scallops oyster mushrooms, stir fried greens XO, chicharrónes GF	37	Farmhouse Chicken Breast roasted carrots, pea purée lemon beurre monté GF	34
Chickpea & Mint Falafel sauce vierge, cucumber & sumac salad pickled kohlrabi GF/DF/VE	25	Seared 10oz Beef Ribeye potato purée, charred cabbage soy-truffle jus GF	52
<b>DESSERT (AVAILABLE FOR DINNER)</b>			
Pavlova lime meringue, coconut cremeux strawberry lychee compote seasonal fresh fruits VE/GF	12	Chocolate Decadence sake kasu dark chocolate pâté koji namelaka, cocoa nib tuile sake milk foam, chocolate soil GF	13
Textures of Baklava cardamom cookie, rosewater ice cream honey roasted pistachio, brown butter crunch	11	Pot de Crème bourbon dark chocolate, feuilletine crunch tonka nib caramel GF*	11
Crème Catalana guava semifreddo, toasted brioche quinoa caramel crunch, seasonal fresh fruit lemon gel, fresh mint GF*	10	Ice Cream & Sorbet please ask for flavours GF	12
Citrus Layer Cake kalamansi diplomat, olive oil ice cream & powder, citrus gel toasted fennel tuile	10	Fruit Plate fresh selection of fruit & berries	9
		Bon Bons/ Mignardise chef's choice of chocolates & truffles GF	3 for 12

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